Owner's Manual

HIGH SPEED COMBINATION OVEN

Keep these instructions for future reference. If the equipment changes ownership, be sure this manual accompanies equipment. Please refer to the SAFETY INSTRUCTIONS for important safety information prior to using this oven.

Model Identification

When contacting ACP, Inc. provide product information. Product information is located on oven serial plate. Record the following information:

Model Number: _____
Serial or S/N Number: _____
Date of installation: _____
Dealer's name and address: _____
_____
_____

Any questions or to locate an authorized ACP servicer, contact ACP, Inc. ComServ Customer Support.

- **Inside** the U.S.A. or Canada, call toll-free at 866-426-2621.
- **Outside** the U.S.A. and Canada, call 319-368-8120.
- **Email:** comercialservice@acpsolutions.com

Warranty service must be performed by an authorized ACP servicer. ACP also recommends contacting an authorized ACP servicer, or ACP ComServ Customer Support if service is required after warranty expires.

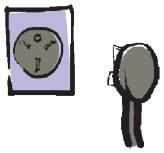
Before using your oven, please take the time to read the Safety Instructions shipped with the oven.

⚠ WARNING

To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

Grounding/Earthing Instructions

Oven MUST be grounded. Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. This oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.



Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the oven is properly grounded.

Do not use an extension cord.

If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate circuit with the electrical rating as provided in product specifications. When the combination oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

External Equipotential Earthing Terminal *(export only)*

Equipment has secondary earthing terminal. Terminal provides external earthing connection used in addition to earthing prong on plug. Located on outside of oven back, terminal is marked with symbol shown below.

Features

1 Door Handle

Ergonomically designed for one handed operation.

2 Unit Model and Serial Number

Located on the lower left hand side and back of the oven.

3 Air Filters

The oven has two air filters. Each are located on the lower sides of the oven. To remove, simply slide out.

4 Display

Touch screen display provides user interface.

5 Control Dial

Provides easy menu navigation. Pushes in for menu selection.

6 OFF Pad

Use to shut oven off.

7 Keypad

Use for time input, programmed pads and data input.

8 EZCard Port

The oven is equipped with an EzCard Data Port. Use with EZCard (available by request)

To program the oven using the EZCard:

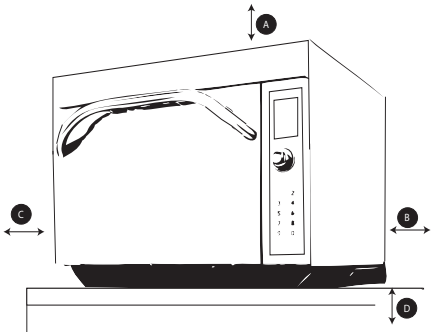
Oven must be in Standby mode (Preheat must be OFF)

1. Open protective cover from bottom of keypad.
2. Insert the EZCard into the slot located below the keypad.
   - The EZCard can be inserted forwards or backwards.
3. From Standby, press and hold the “2” pad to go to “User Options”.
4. Go to Option #18 by pressing “Prev Option” on the screen or repeatedly pressing “Next Option”
5. Select the desired operation by highlighting “Transfer card to oven” or “Transfer oven to card” with the knob.
6. Press the “Start” pad to begin the transfer (The screen will indicate transferring and indicate done when transfer is complete.)
7. Remove EZCard and close the protective cover.

Installation

STEP 1 - Unpack Oven

- Inspect oven for damage such as dents in door or inside oven cavity.
- Report any dents or breakage to source of purchase immediately. **Do not attempt to use oven if damaged.**
- Remove all packing materials from oven interior.
- If oven has been stored in extremely cold area, wait a few hours before connecting power.



Oven Clearances

A—For North American (UL/CSA) models, allow at least 2” (5.1 cm) of clearance around top of oven. For International (50 Hz) models, allow at least 7” (18 cm) of clearance around top of oven. Proper air flow around oven cools electrical components. With restricted air flow, oven may not operate properly and life of electrical parts is reduced.

B—Allow at least 2” (5.1 cm) between air discharge on back of oven and back wall.

C—Allow at least 2” (5.1 cm) of clearance around sides of oven.

D—Install combination oven so oven bottom is at least 3 feet (91.5 cm) above floor.

STEP 2 - Place Oven on Counter

- Recommended countertop surface depth is 26” (66 cm).
- Do not install oven next to or above source of heat, such as pizza oven or deep fat fryer. This could cause oven to operate improperly and could shorten life of electrical parts.
- Do not block or obstruct oven filter. Allow access for cleaning.
- Install oven on level countertop surface.
- Outlet should be located so that plug is accessible when oven is in place.

STEP 3 - Install Rack

- Install oven rack
  1. Oven cavity must be cool to touch.
  2. Place rack in oven with rear guard positioned toward the
  . the back of the oven.
- **DO NOT cook food directly on floor of oven.**

STEP 4 - Oven Operation

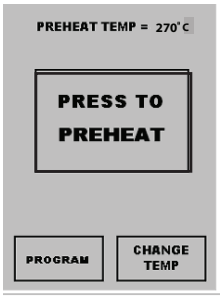
Preheating the Oven

This oven can be set to a preheat temperature between 200°F (95°C) and 520°F (270°C).

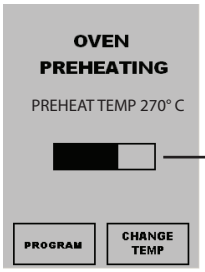
WARNING

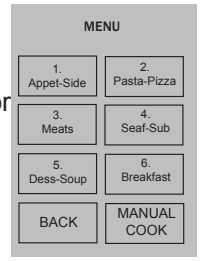
To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

1. Oven must be plugged in.
2. The Preheat Temperature the oven is set to will appear at the top of the display.
3. Rotate the dial to highlight the PRESS TO PREHEAT button and press to select.



4. Oven Preheating status menu will display until oven reaches preheat temperature. The main menu screen will then appear.





TURNING THE OVEN OFF

1. At the end of the day, turn the oven off by pressing the OFF pad on the key pad until “ Open door for cooling mode” appears in the display. If there is no desire to open the door for cooling oven off, press OFF pad again.
2. After opening the door, “Oven cooling” appears in the display.
3. The oven fan will continue running until oven has cooled.

- Oven cooling will appear in the display.
- The oven fan will continue to run to cool the oven. To avoid damage to the convection motor do not turn off power by unplugging the unit or shutting off the power breaker until the fan stops.
- Press OFF pad again and the oven will shut down completely.

COOKING TIPS

1. Metal containers can be used in the AXP with a height no more than 1¼ inch (3.18cm). Different types of metal conduct heat at different speeds. Aluminum heats faster than stainless steel. Avoid using silicone pans and accessories.
2. Aluminum foil and containers with metal covers are not to be used when using microwave power.
3. Stage cooking aids in retaining the quality of frozen and delicate foods. Finishing baked goods at 0% Microwave, Fan and IR (Radiant) is a great way to get the added browning and crisping without over cooking.

4. Take advantage of the accessories:
    a. Non-Stick Basket (SB10): Aids in browning and crisping of food. Also makes cleaning up easier. Great for breaded products like chicken fingers, fries, mozzarella sticks, jalapeno poppers.
    b. Baking Sheet (1/4 size): Great for foods that do not need directed heat from the radiant element, and for foods that may drip any grease or any seasoning.
    c. Oven Paddle (PA10): Aids in removal of sandwiches and pizza from Convection Express™ and AXP ovens.
    d. Pizza Screen: Great browning and crisping for toasted sandwiches & pizzas, or any food that needs directed heat from the radiant element.
    e. Ceramic Dish: Great for foods that need to be contained such as ready-to-serve foods, cut vegetables or soups.
    f. Pizza Stone: Aids in crisping and browning breads and pizzas.

5. The most frequently used oven temperature is 520º F (270º C). Reduce the oven temperature if the product is cooked for an extended period of time.

6. Line the sheet pan with parchment paper for easy removal of food after heating and cleaning.

7. Muffin tins work great for individual cakes & brownies. Spray with cooking spray prior to cooking for easy removal of food after heating. Not recommended for use with microwave power.

8. Frequent cleaning prevents unnecessary buildup that may affect the oven performance. (See AXP/MXP Care and Cleaning pages 12-13).

9. Use Chemco's Dirt Buster III Oven Cleaner (Item Q 890-06) and Oven Shield Oven Protectant (Item Q959-06) See cleaning (Pages 12-13) or another cleaning product that does not contain ammonia, phosphates, chlorine or sodium or potassium hydroxide (lye) as they can damage critical oven parts and may void the warranty on those parts.

10. Items will be hot when finished cooking. Be sure to use oven mit, tongs or pizza paddle to safely remove items from the oven.

WHEN TO USE STAGE COOKING

Stage cooking enables you to use up to four different cooking cycles or stages to be used consecutively without repeated input from the user.

Example:
Egg Rolls(Frozen), Total Cook Time: 1:30

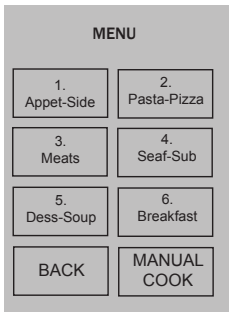
	Stage 1	Stage 2
Temperature	520° F (270°C)	520° F (270°C)
Time	1:00	:30
Microwave	100%	90%
Fan	80%	60%
Radiant	100%	100%

General User Instructions

The oven touch screen displays menu options. The dial, keypad and touch screen can be used to navigate through onscreen menus. **This guide will focus primarily on the dial control for menu navigation.**

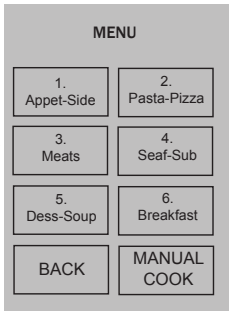
The icons below will be used throughout this guide to indicate when menu navigation other than the dial is necessary.

Dial Operation



You can navigate through the menu items by rotating the dial until the item you want to select is highlighted or by just pressing the number pad.

Dial Push Function



To select the highlighted menu item push the dial.

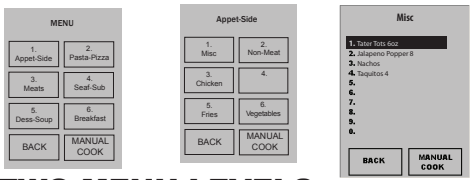
COOKING MENUS

Your oven ships with the cooking screens set to three menu levels.

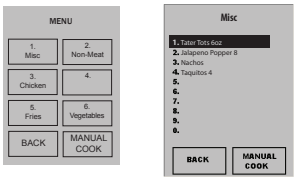
1. The **MENU CATEGORIES** screen highlights product categories.
2. The **FOOD CATEGORIES** screen features products within the main menu category.
3. The **MENU ITEM** screen features products within the food category screen.

NOTE: The oven can be set to operate with 1, 2, or 3 menu levels see user options for more details.

THREE MENU LEVELS



TWO MENU LEVELS



ONE MENU LEVEL

General User Instructions

MAIN COOKING MENU

After the oven has preheated, the main menu appears. The AXP high speed oven comes preprogrammed with several menu items to simplify cooking.

Examples of Preprogrammed Menu Items Include:

1. Appetizers/Sides
- Chicken (chicken egg rolls, wings, etc.)
- Fries
- Vegetable (Carrots, mixed veggies)
- Non-Meat (cheese sticks, etc.)
- Misc. (jalapeno poppers, taquitos, etc.)

2. Pasta/Pizza
- 5-6" Pizzas
- 12" Pizzas
- Pasta (pasta alfredo, ravioli, etc.)
- Misc. (calzone, pizza rolls, french bread)

3. Meats
- Pork (ribs, etc.)
- Sausage/Patty (corn dogs, hamburger, etc.)
- Chicken (nuggets, kabobs, pot pie, etc.)
- Chicken Breast (cordon bleu, tenders, etc.)
- Misc. (rack of lamb, etc.)

4. Seafood/Subs
- Shrimp (breaded, etc.)
- Misc. (crab cakes, fish sticks, etc.)
- Sub (Italian sub, etc.)

5. Desserts/Soup
- Chocolate (brownies, etc.)
- Muffin/Bread (cinnamon rolls, etc.)
- Soup (French Onion, etc.)
- Misc. (creme brulee, etc.)

6. Breakfast/Breads
- Meats (bacon, sausage links, etc.)
- Sandwich (english muffin, etc.)
- Bread (pretzels, texas toast, etc.)

Cooking with Preprogrammed Pads

To cook food using preprogrammed menu items

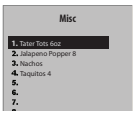
Highlight Item

Push to Select

1. After oven has preheated to the desired temperature. Choose desired food category from menu.

2. Choose menu item group and press dial to select.

3. Highlight item you wish to cook.



4. Open oven door, place food in oven and close door.

5. Push dial to start cooking process.

6. At end of cooking cycle, oven beeps and displays "DONE. REMOVE FOOD FROM OVEN"

Manual Cooking

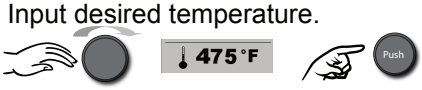
Using MANUAL COOK

To cook food using a specific entered time and power level. Use manual cooking when you're experimenting with cook times for various menu items.

1. After oven has preheated, select MANUAL COOK option

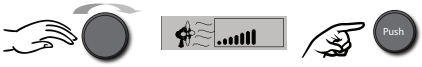
2. For Stage 1, input desired cooking time.

3. Input desired temperature.



4. Input desired microwave power

5. Input desired fan speed



6. Input desired (IR) heating setting.

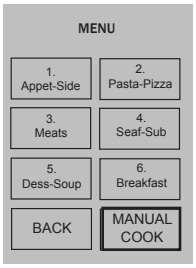
7. Repeat steps 2-6 for each cooking stage, if more than one stage is necessary.

8. Press start pad to begin cooking.

9. At end of cooking cycle, oven beeps and displays "DONE. REMOVE FOOD FROM OVEN".

Note: To interrupt cooking cycle, open door. To resume cooking, close door and press start.

1



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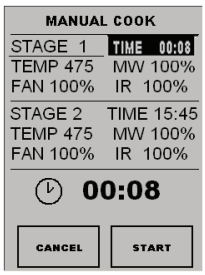

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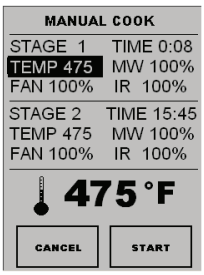

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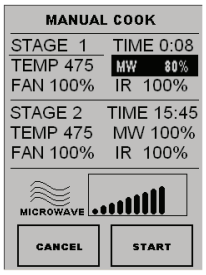

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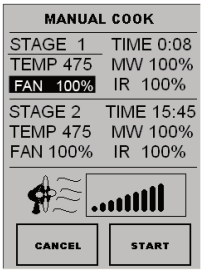

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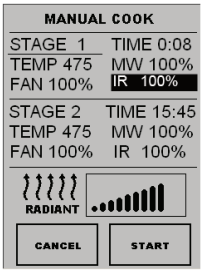
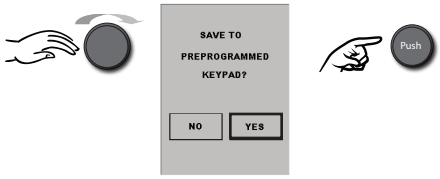


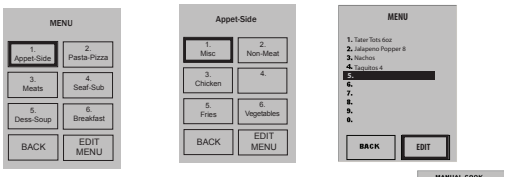
How to Save A Manual Cook Program to the Menu

If you're satisfied with the cooking results achieved from manual cooking you can save the manual cook item.

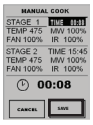
1. To save simply select yes on the menu that appears after cooking.



2. Select where you want to save the item from Menu Categories, Food Categories and Menu Items Screen. Select Edit button



3. Verify settings from the program screen and select save.



4. Input name. Press save when finished.

See programming instructions for details on how to input menu name.

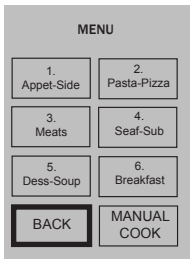
Programming the Oven

ACCESSING THE PROGRAM MENU

1. To access the PROGRAM MENU, select the BACK button on the main menu screen.

2. Then select PROGRAM from the READY screen.

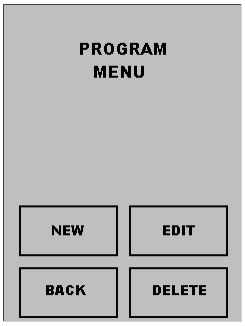
1



2

PROGRAM MENU OVERVIEW

NEW – Add a new menu item
BACK – Go to previous screen
EDIT – Change an existing menu item
DELETE – Delete an existing menu item



EDITING MAIN MENU CATEGORY SCREEN OR FOOD CATEGORY SCREEN

1. From PROGRAM MENU rotate dial to select NEW to add an item or EDIT to edit an existing menu item.

2. From the MENU or MENU ITEM GROUP screen select EDIT MENU (border will flash).

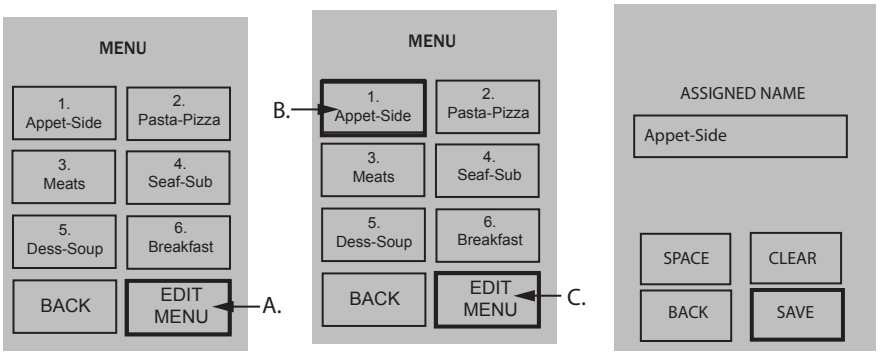
3. Using the dial, highlight pad you wish to edit and press dial to select.

4. Enter name for menu using keypad digits for letters, numbers and symbols. **[For example: Press Keypad "2" three times for letter "c"]** When the correct letter is displayed, wait until cursor moves to the next space. If a correction is necessary, press CLEAR to erase one character at a time.

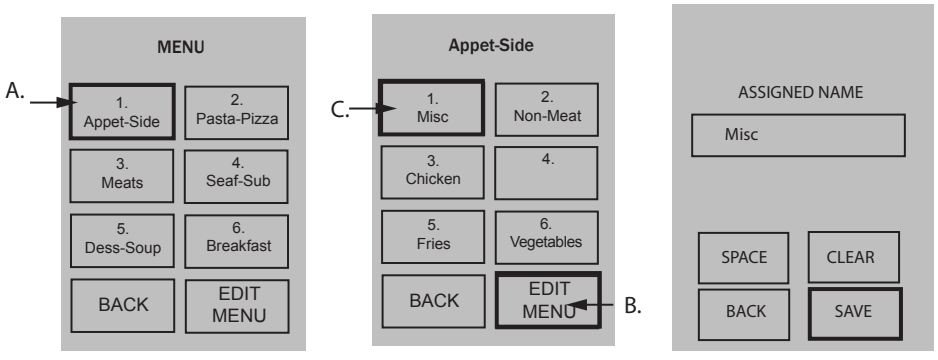
Keypad Press	Character Display
1	", ', -, #, 1
2	a, b, c, A, B, C, 2
3	d, e, f, D, E, F, 3
4	g, h, i, G, H, I, 4
5	j, k, l, J, K, L, 5
6	m, n, o, M, N, O, 6
7	p, q, r, s, P, Q, R, S, 7
8	t, u, v, T, U, V, 8
9	w, x, y, z, W, X, Y, Z, 9
0	&, %, $, 0

4. Highlight SAVE button and press dial to select when item is complete. If you do not wish to save the entry, press the back button to return the oven to Program Edit without saving.
5. Press BACK button to return to READY display.

EDITING MAIN MENU CATEGORY SCREEN



EDITING FOOD CATEGORY SCREEN

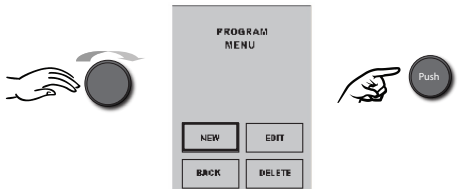


Programming the Oven

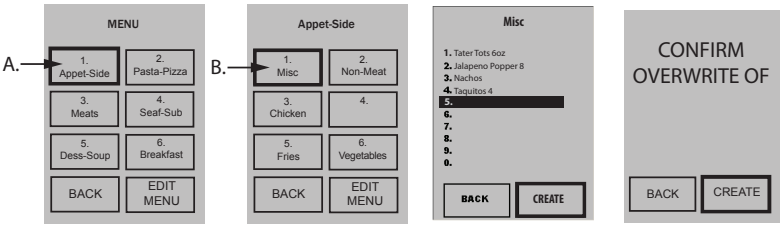
ADDING ITEM TO ITEM MENU

1. Select NEW from the PROGRAM MENU to add a new item.
2. Select category you wish to change from MAIN MENU and FOOD CATEGORY screens.
3. At the ITEM MENU, rotate dial until item to be added or changed is highlighted and press dial. The confirm screen will appear and ask you to confirm the change you're making. Touch CREATE or press knob to CONFIRM OVERWRITE.

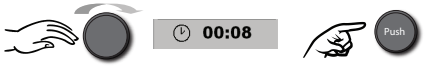
The cooking program menu will appear



CREATING NEW ITEM GROUP

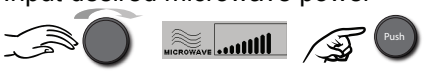


4. For Stage 1 rotate the dial to input desired time.



5. Input desired temperature.

6. Input desired microwave power



7. Input desired fan speed

8. Input desired (IR) heating setting.

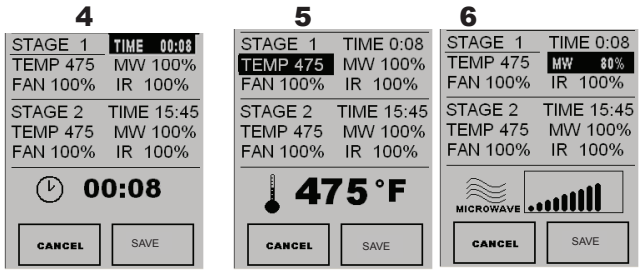
9. Press SAVE button on screen.

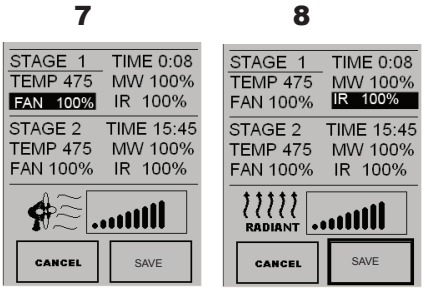
If necessary, repeat steps 4 through 8 for stages 2, 3, and 4.

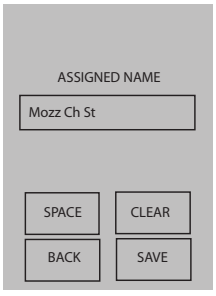
10. Enter Item Names using letters on keypad and touch SAVE.

Keypad Press	Character Display
1	",', -, #, 1
2	a, b, c, A, B, C, 2
3	d, e, f, D, E, F, 3
4	g, h, i, G, H, I, 4
5	j, k, l, J, K, L, 5
6	m, n, o, M, N, O, 6
7	p, q, r, s, P, Q, R, S, 7
8	t, u, v, T, U, V, 8
9	w, x, y, z, W, X, Y, Z, 9
0	&, %, $, 0

COOKING PROGRAM MENU







Microwave Only Feature

USING OVEN AS A MICROWAVE OVEN

This option is only available if the oven cavity temperature is less than 200°F (95°C).

To access the MICROWAVE ONLY button, this user option must be on. The oven default does not have the MICROWAVE ONLY feature activated.

When user option MICROWAVE ONLY is set as a default, the MICROWAVE ONLY button appears on the PREHEAT MENU.
Note: Pans may not exceed 1 ¼ inch (3.18cm) in height when using microwave mode.
For best results in microwave only mode use of nonmetallic microwave safe utensils are recommended.

To cook a pre programmed microwave only item follow these steps:
1. Select MICROWAVE ONLY button.

2. Select desired item from the program menu.

3. Place food in oven.

4. Oven will beep when cooking complete.

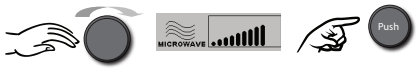
ADDING MICROWAVE ONLY MENU ITEMS

1. Select PROGRAM at the PREHEAT MENU.

2. Select NEW from PROGRAM MENU.

3. Input desired cooking time.

4. Input microwave power.

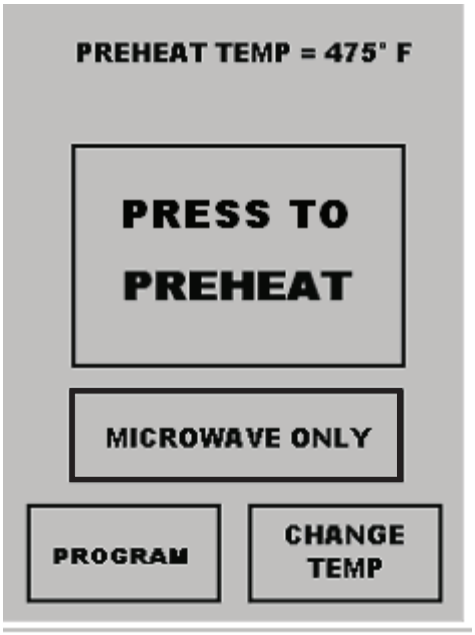


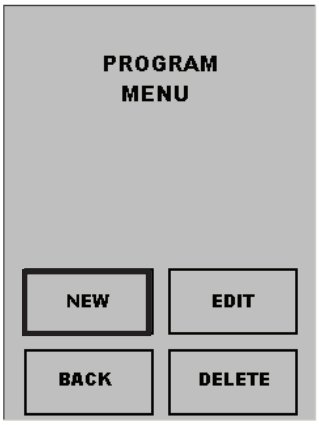
5. Repeat steps 3-4 if more than one cooking stage is necessary.

6. Press SAVE.

7. Enter item name using key pad. Press SAVE.

PREHEAT MENU





MICROWAVE COOKING

Microwave cooking uses high frequency energy waves to heat food. When cooking, microwave energy causes food molecules to move rapidly. This rapid movement between the food molecules creates heat, which cooks the food.

WHAT IS STAGE COOKING?

Stage cooking enables several different cooking cycles, or stages, to be used consecutively without repeated input from the user. Stage cooking can be set to defrost food initially, then cook it. The total cooking time for all combined stages cannot exceed 100 minutes.

AXP/MXP Care and Cleaning

Daily Cleaning Recommendations: Follow the recommendations below for proper maintenance of the Amana AXP/MXP oven.
Please note: The use of caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (lye) can damage critical oven parts. Do not use water pressure type cleaning systems. Use of unapproved cleaning agents will void the terms of the warranty.
Recommended Cleaning Supplies: damp towel, plastic scouring pad, Dirt Buster III Non-Caustic Oven Cleaner (Item Q890-06) and Oven Shield Oven Protectant (Item Q959-06) both from Chemco, phone #800-710-3213.

⚠ WARNING

Wear protective gloves and protective glasses when cleaning the oven.
To prevent burns, handle utensils, accessories, and door with care.
Allow oven, utensils, and accessories to cool before cleaning.
Oven, utensils, and accessories become hot during operation.

I. For a new oven, before using it the first time:

When oven is clean, spray damp towel with Chemco Oven Shield and wipe all interior surfaces. Do not remove Oven Shield oven protectant. Turn oven on and pre-heat to start cooking.

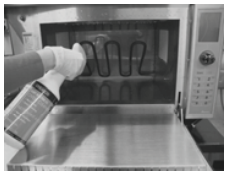
II. DAILY CLEANING

1A. If oven is hot: Shut oven off by pressing OFF button twice and open door. Fan will continue running until oven has cooled. Cooling takes 15-20 minutes.

1B. If oven is cold: For optimum results heat oven to a maximum temp of 200°F (95°C), turn oven OFF, wait until fan stops.

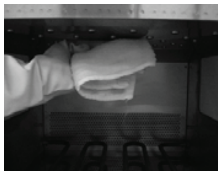
2. Remove rack, pizza stone, and other accessories from the cavity when it's cooled

3. Lift Bottom Element
If element is warm, use insulated gloves, oven mitt or tongs to lift the element. Remove baked on particles using a scraper.



4. Spray Oven Interior
Wear rubber gloves and safety glasses. Spray oven door, sides and floor with Dirt Buster III. Avoid spraying into perforations. Allow cleaner to soak for 2 minutes.

5. Clean Oven Interior
5A. Clean the oven door and interior using a plastic scouring pad on metal portions of oven. White ceramic covers on the both sides of the oven turn to a yellow tan color after usage. Gently clean the ceramic covers and red sealant, apply only gentle pressure while cleaning. If needed, repeat steps 4 and 5.



5B. Clean perforated area with damp towel sprayed with cleaner.

6. Wipe Oven Interior
Using a damp clean towel, wipe the oven interior, rinse towel and wring dry, repeat 2-3 times to remove remaining oven cleaner and particles from the oven.

7. Spray Oven Shield
When oven is clean, spray damp towel with Chemco Oven Shield and wipe all interior surfaces. Place rack back in oven. Do not remove Oven Shield.

8. Clean Oven Exterior
Clean exterior door and other surfaces with a clean cloth, sponge or nylon pad using a mild detergent and warm water solution.

III. WEEKLY CLEANING

1. Clean Air Filter
Remove the air filters located on each side of the oven at the base.
Wash filter in a mild detergent solution made with warm water.
Rinse and dry thoroughly.
Replace filters by sliding back into the side locations.

DO:

Clean oven daily

Use non-caustic cleaner

Remove food from oven at end of cycle

Use only accessories that are both high temperature oven-safe and microwave-safe.

Wash rack with warm, soapy water and air dry.

Clean pizza stone by using a **plastic** scraper to remove baked on particles.

DO NOT:

DO NOT use caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (lye)

DO NOT use a water-pressure type cleaning system

DO NOT cook foods with plastic wrap on them

DO NOT use abrasive scouring pads to clean ceramic side covers and the red sealant surrounding each cover.

DO NOT wash or immerse pizza stone

DO NOT operate oven with out a load (empty) in microwave mode.

Any chemical questions please refer to Chemco's MSDS' for Dirt Buster III Oven Cleaner and Oven Shield Protectant or contact ACP, Inc. ComServ Customer Service.

ComServ
Commercial Service

866-426-2621

email: commercialservice@acpsolutions.com

User Options

Changing User Options

There are several options you can change to customize the operation of the oven for your business. The table below shows these options; the factory setting is shown in bold type.

1. Oven must be off. To turn oven off, press OFF button on Keypad.

2. Press and hold “2” keypad for three seconds.
3. Choose option by turning dial to highlight desired option. Press knob and the next option will be highlighted.
4. Press SAVE when finished.

Option #	Setting Name	Options
1	Digit Entry	**Single digit entry**
		Double digit entry
2	Menu Setting	1 Level
		2 Levels
		3 Levels
3	Manual Lock	**Manual cooking allowed**
		Manual cooking not allowed
4	Program Lock	**Changes to programs allowed**
		Password needed
5	Door Open	Opening door resets timer
		Opening door pauses cook cycle
6	Keybeep	Off
		On
7	Keybeep Volume	Low
		Medium
		High
8	End of Cycle Beep	Continuous until door is opened
		Three beeps once
		Three beeps repeating
9	Keyboard Window	Off
		30 Seconds
		60 Seconds
		120 Seconds
10	Preheat Warnings	**Off**
		Warn if oven not at temp
11	Temperature Scale	Temperatures are displayed in ºF for 60 Hz models
		Temperatures are displayed in ºC for 50 Hz models
12	Clean Filter	Off
		Displays every 7 days
		Displays every 30 days
		Displays every 90 days
13	Auto Menu	From Preheat, go to Ready
		From Preheat, go to Menu
14	Magnetron Control	**No individual tube programming**
		Individual Tube Programming
15	Microwave Only Mode	**No microwave only mode**
		Allow microwave only mode
16	Manual Program Save	Do not save after manual cook
		Save after manual cook
17	Automatic Shut Off	2 Hours
		4 Hours
		8 Hours
		Disable
18	Data Transfer	**Begin Transfer: Card to Oven**
		Begin Transfer: Oven to Card

CLEAN FILTER

When this message displays, clean the air filter thoroughly. **Cleaning the air filter will not shut off the message.** The message will automatically stop displaying after 24 hours.

Depending on microwave use and environmental conditions, the filter may need to be cleaned more or less frequently. Once the frequency is determined, set the option for the appropriate time frame.

Air filter and vents must be cleaned regularly to prevent overheating of the oven. Refer to Owner’s Manual for complete cleaning instructions.

Before Calling for Service

⚠ WARNING

To avoid electrical shock which can cause severe personal injury or death, do not remove outer case at any time. Only an authorized servicer should remove outer case.

Problem	Possible Cause
Oven does not operate	Confirm oven is plugged in. Confirm oven is grounded circuit. Check fuse or breaker.
Oven operates intermittently	Check air filters and discharge air vents
If oven does not accept entries when pad is pressed	Make sure oven is preheated. Open and close door, press pad again.
Oven fan turns on while oven is not preheating or cooking	Normal operation
When I turn the oven OFF, the display is still lit.	Normal operation
Clean Filter displays	This is normal and will appear for 24 hours.
Frozen oven display	Oven display needs to reset. Unplug oven. Wait 5 seconds. Plug back in.

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